

Sun-Dried Tomato & Basil Crackers

Ingredients

- 150g plain flour (or whole wheat flour for extra crunch)
- 50g finely chopped sun-dried tomatoes (drained if in oil)
- 1 tbsp fresh basil, finely chopped
- ½ tsp salt
- ½ tsp garlic powder (optional)
- 2 tbsp olive oil
- 60ml water (adjust as needed)
- 1 tbsp grated Parmesan (optional, for extra flavour)
- Sea salt flakes (for topping)



Directions

1. Preheat oven to 180°C (160°C fan/gas mark 4).
2. Line a baking tray with parchment paper.
3. In a bowl, combine the flour, chopped sun-dried tomatoes, basil, salt, and garlic powder.
4. Add olive oil and mix until crumbly.
5. Slowly add water, stirring until a dough forms. If using Parmesan, mix it in now.
6. Roll out the dough thinly (about 2mm) between two sheets of parchment paper.
7. Cut into small squares, rectangles, or use a cutter for fun shapes.
8. Transfer to the lined baking tray and sprinkle with sea salt flakes.
9. Bake for 12–15 minutes, or until crisp and golden.
10. Let cool completely before serving.
11. Enjoy with cheese, hummus, or on their own as a delicious garden-fresh snack!